

**Non-Competitive Opportunity for Veterans' Recruitment Appointment (VRA)  
Eligible Candidates**

**Consumer Safety Officer ZP-0696-02/03  
U.S. Department of Commerce (DOC)  
National Oceanic & Atmospheric Administration (NOAA)  
National Marine Fisheries Service  
Office of International Affairs and Seafood Inspection**

**Salary Range:** \$40,033-\$92,316  
**Job Location:** Multiple (see Overview section for list of locations)  
**Citizenship:** U.S. Citizenship is required  
**Number of positions:** Up to 28 positions

**Background:**

The National Oceanic & Atmospheric Administration (NOAA) is charged with the broad responsibility of enriching life through science. Our reach goes from the surface of the sun to the depths of the ocean floor as we work to keep citizens informed of the changing environment around them. The NOAA Fisheries Office of International Affairs and Seafood Inspection aims to promote international cooperation to achieve effective and responsible marine stewardship and ensure sustainable fisheries management globally.

**Overview:**

The NOAA Seafood Inspection Program, part of the National Marine Fisheries Service Office of International Affairs and Seafood Inspection, provides inspection services for fish, shellfish, and fishery products to the industry. The NOAA Seafood Inspection Program is often referred to as the U.S. Department of Commerce (USDC) Seafood Inspection Program and uses marks and documents bearing the USDC moniker.

The NOAA Seafood Inspection Program offers a variety of professional inspection services on a fee-for-service basis which assure compliance with all applicable food regulations. The Program offers sanitation inspection as well as system and process auditing in facilities, on vessels, or other processing establishments in order to be designated as participating establishments. Product quality evaluation, grading and certification services are available on a product lot basis.

These services can be provided nationwide, in U.S. territories, and in foreign countries. All types of establishments such as vessels, processing plants, and retail facilities may receive these services. All edible product forms ranging from whole fish to formulated products, as well as fish meal products used for animal foods, are eligible for inspection and certification.

The program is the competent authority within the U.S. Government for issuance of health certificates for export of fish and fishery products to foreign countries. The official

government forms and certificates issued by USDC inspectors are legal documents recognized in any U.S. court.

The NOAA Seafood Inspection Program is recruiting for positions in the following locations:

- Gloucester, MA
- Fairhaven, MA
- Elizabeth, NJ
- Minnetonka, MN
- College Park, GA
- Dutch Harbor, AK
- Seattle, WA
- Bellingham, WA
- San Francisco, CA
- Long Beach, CA

### **Primary Duties:**

- As a member of a team, performs inspections of raw and processed seafood to evaluate the safety, quality and health of the products in accordance with U.S. regulations, U.S. grade standards, program policy, and commercial item descriptions or specifications. The incumbent is able to demonstrate knowledge of proper inspection techniques to grade the odor, taste, and visual characteristics of random product samples and to certify the product is in compliance with U.S. regulations and program policy with its quality and application of labels and USDC program marks.
- As a member of a team, conducts audits of seafood processing facilities and vessels to evaluate their conformity with U.S. regulations, program policy, and industry standards for ensuring safe, healthy, and quality seafood products in their manufacturing processes. Applies knowledge of the Hazard Analysis and Critical Control Point (HACCP) process in facility audits and inspections to identify violations, recommend corrective actions, and work with processing plants and vessels to develop HACCP and quality management programs in compliance with U.S. regulations and program standards and policies.
- Maintains all written and electronic records of inspections, audits and supporting documentation, including billing, certificates, plant inspections and audit reports, in accordance with U.S. regulations and program policy.

### **Position Requirements:**

- Position requires physical exertion, such as long periods of standing; recurring bending; crouching; stooping; manually dexterous work utilizing both hands; working in cramped or confined areas; and/or working in cold, unheated, and damp warehouses, distribution centers, cold storage facilities, and processing/manufacturing plants.
- Incumbent must possess sensory abilities (sight, smell, taste) which are capable of detecting and identifying abnormalities (defects) in product characteristics.
- Incumbent must be able to lift up to 50 pounds unassisted.
- Incumbent will be required to complete and sign a Mobility agreement as work assignments may dictate future movement between geographic locations to accommodate industry demand for inspection services.
- Incumbent will be required to sign a mixed tour agreement as the position may

- require the incumbent to work various schedules to meet industry demand.
- Incumbent must possess a valid driver's license to travel to seafood processing locations, and/or transport samples for inspection, on a regular and recurring basis.
  - Incumbent may be required to travel up to 25% or greater both domestically and internationally to perform inspection and audit services.

**Qualifications Required:**

In order to qualify for this position, you must possess one full year of specialized experience equivalent to the ZP-01, or the GS-5 grade level in the Federal Service, with a combination of experience and/or education in the following:

- 1) Possess a bachelor's or higher degree that included at least 30 semester hours in one or a combination of the following: biological sciences, chemistry, pharmacy, physical sciences, food technology, nutrition, medical science, engineering, epidemiology, veterinary medical science, or related scientific fields that provided knowledge directly related to consumer safety officer work. (The 30 semester hours can include up to 8 semester hours in statistics, or course work that included the principles, theory, or practical application of computers or computer programming.)
- 2) Evaluating the safety, quality and health of seafood products in accordance with U.S. regulations, U.S. grade standards, and commercial item descriptions
- 3) Knowledge of proper inspection techniques to grade the odor, taste, and visual characteristics of random seafood product samples to certify a product is in compliance with U.S. regulations with its quality and application of labels
- 4) Auditing seafood processing facilities and vessels to evaluate their conformity with U.S. regulations and industry standards for ensuring safe, healthy, and quality seafood products in their manufacturing processes;
- 5) Knowledge of the Hazard Analysis and Critical Control Point (HACCP) process with application to facility audits and inspections, including development of HACCP and quality management programs in compliance with U.S. regulations

**Reasonable Accommodations:**

Department of Commerce (DOC) provides reasonable accommodations to applicants and employees with disabilities. If you need reasonable accommodations for any part of the application and hiring process, please notify schedule a at NOAA at [Schedulea@noaa.gov](mailto:Schedulea@noaa.gov). Reasonable accommodation decisions are made on a case-by-case basis.

**Equal Opportunity Employer:**

All eligible and qualified candidates will be considered regardless of race, color, religion, sex, national origin, age, disability, marital status, political affiliation, sexual orientation, or other non-merit factors.

**How to Apply:** Please forward application (resume, DD214, transcript if applicable) by close of business, September 9, 2016: [veteranshiring@NOAA.gov](mailto:veteranshiring@NOAA.gov) . **In the**

**subject/attn: line, please be sure to include the title, series and grade of the position.**  
All resumes must be accompanied by a DD214 .